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ABSTRACT

"Wheat for Kids" contains information at the elementary school level about: the structure of the wheat kernel; varieties of wheat and their uses; growing wheat; making wheat dough; the U.S. Department of Agriculture Food Guide Pyramid and nutrition; Idaho's part of the international wheat market; recipes; and word games based on the information contained in the pamphlet. The Teacher's Guide reemphasizes the student materials in "Wheat for Kids." It contains the master copy for classroom exercises and activities using math (word problems), art (drawing, making wheat sculpture), and critical thinking exercises (creating and interpreting graphs and charts) to help students learn about wheat. (MAH)

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Wheat For Kids!

ED 402 307

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Everything you ever wanted to know about wheat . . .

SB 37071

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Wheat for Kids!

Wheat for Kids . . .

Have you ever been on a wheat farm? If you live in Idaho then chances that you have been on a wheat farm are good. Wheat is produced in 42 of Idaho's 44 counties. In fact, Idaho farmers produce 80 to 100 million bushels of wheat every year!

Hi! My name is Julie and this is my big brother Jake. Our family raises wheat here in Idaho. Today we would like to show you how wheat farmers, like our dad, grow and harvest wheat. If you come with us, we'll also show you how the wheat grown in Idaho is used to make some of our favorite foods like breads, cereals and pretzels that we eat to keep us healthy.

Did You Know?

In one year, Idaho farmers can produce up to **110,000,000** bushels of wheat. All that wheat would weigh about **3,000,000** metric tons, or **6.6 billion** pounds -- the same amount of weight as if there were **825,000** elephants on one scale!

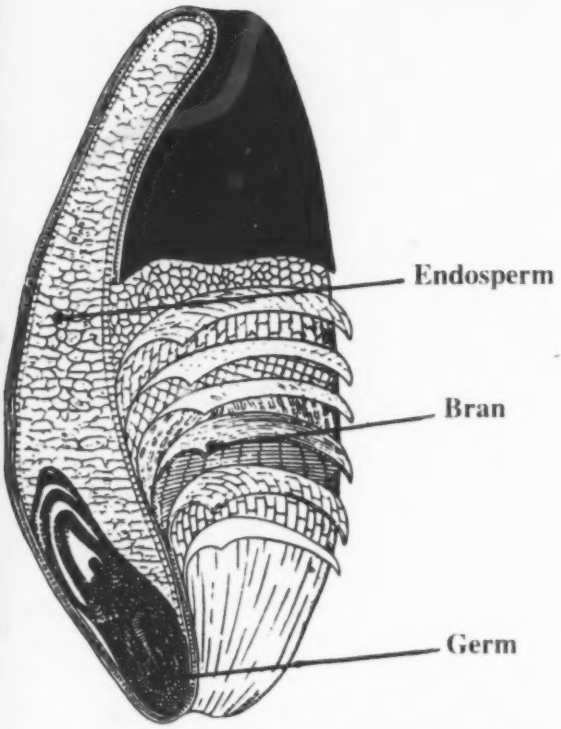
Let's Meet the Kernel . . .

The picture on the next page is of a kernel of wheat. There are about 1 million kernels in just one bushel of wheat. Kernels are very tiny. So, Jake and I enlarged the picture of the kernel so you could see how complicated it really is.

The large portion of the kernel is called the **endosperm**. It is the part that is ground to make white flour.

The hard outer covering is the **bran**. It is made of many different layers. Bran is packed with so much **fiber** that it is used in cereals and in livestock and poultry feed.

Finally, the tiniest part of the kernel is the **germ**. If a kernel of wheat were planted, the germ is the part that would grow into new wheat. Also, wheat germ is rich in vitamin-B and vitamin-E and is used in baked goods and casseroles.

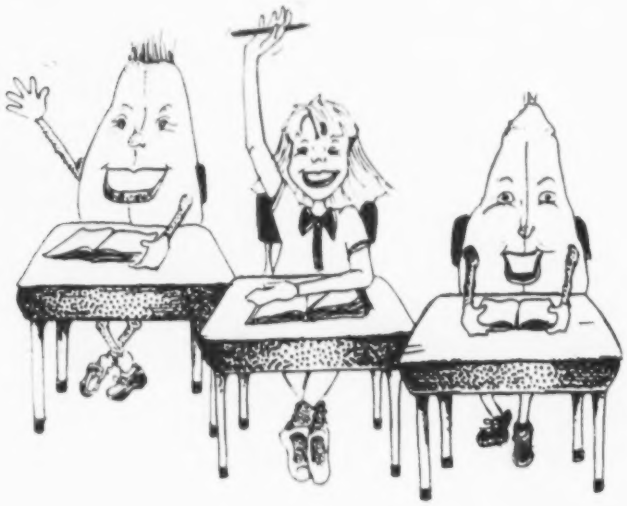


If you were to **mill**, or grind, together all three parts of the kernel -- the endosperm, the bran and the germ -- you would be making whole wheat flour!

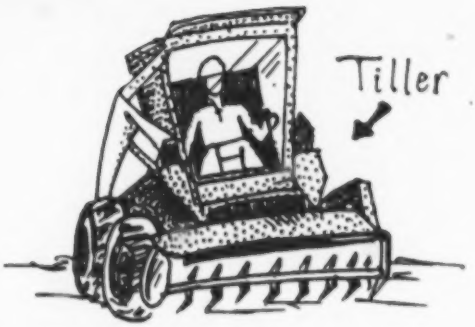
Wheat is Classy . . .

There are more than 400 different varieties of wheat grown in the United States. All types of wheat are grouped into 6 classes based on whether the grain is soft or hard, the color of the kernel, and when the kernel was planted.

The 6 classes of wheat are the soft white, durum, soft red winter, hard red winter, hard red spring, and hard white wheat. All, but the soft red winter wheat, are grown in Idaho.



Millers and bakers need to know what kinds of wheat they are using because each kind of wheat makes different types of flour for different types of food. Hard wheat makes the best breads and rolls. Durum, the hardest wheat of all, is used to make flour for all kinds of pasta -- like macaroni and spaghetti. Soft wheat and white wheat are used to make cakes, pastries and crackers.



Planting the wheat . . .

Idaho farmers grow winter and spring wheat. About 2/3's of the wheat grown in Idaho is "winter wheat." Our family grows winter wheat. We plant our wheat in the fall and the wheat will grow to be about 6 inches tall before the first frost. Then the wheat rests in the ground during the winter. It starts growing again in the spring.

Spring wheat is planted in the spring, that's why it is called "spring wheat." Most of the spring wheat is grown in Southern Idaho where irrigation water is available to help the plant grow faster.

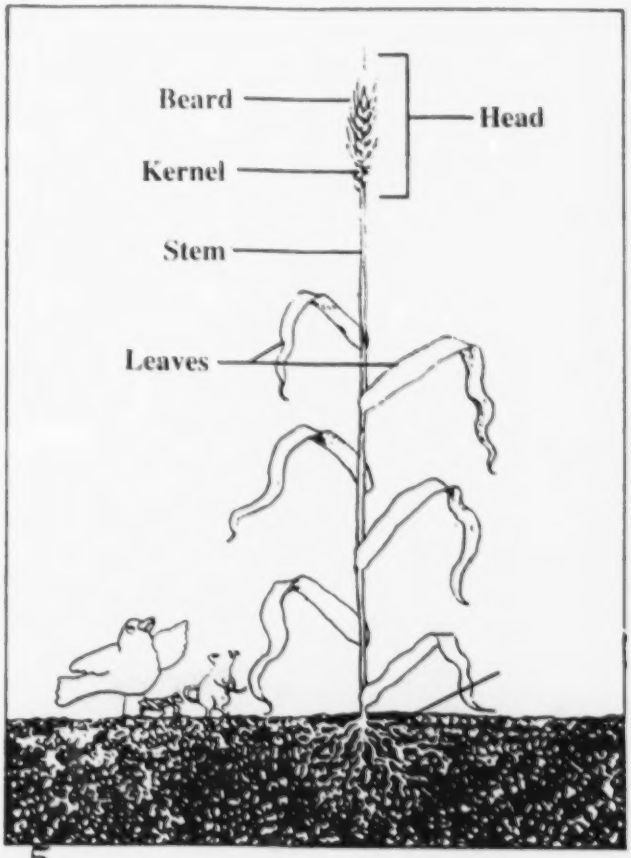
Whether the farmer is growing winter wheat or spring wheat, it takes a lot of hard work to produce the wheat. Farmers, like our dad, have to prepare the soil for planting. Our mom and dad use a big tractor to pull a plow over the field. The plow **tills** the soil, kills the weeds, and prepares the seed bed.

Then they pull a **disk harrow** over the field to break up the soil into small pieces. When the soil is ready in the fall, we plant wheat seeds with a machine called a **grain drill.**

The moisture in the soil is what makes the wheat plant in the field start growing. The growing part of the wheat -- the germ -- gets its food from the endosperm. As the wheat grows taller, it gets its food from the soil through its roots. The wheat plant also makes food for itself in its green leaves.

Amber Waves of Grain . . .

The warm moist days of spring make the wheat plant grow quickly. Some wheat plants grown years ago would grow to be 7 feet tall -- taller than most of our moms and dads! Now, the wheat plants usually grow to be about 2-4 feet tall.



During the summer, the green wheat plants fade to a tan and then they turn a rich golden color. You know the song . . ."Oh beautiful, for spacious skies, for ***amber waves of grain*** . . .?" That is what it looks like here in Idaho when the wheat is ready to harvest - like a golden ocean, stretching as far as the eye can see!

When the wheat is almost ripe, farmers have to move fast. Farmers have to "race" with the weather to harvest the crop because a ripe field is an easy target for wind, rain, hail and even fire.

Did You Know?

Strong winds can tip over the plants (This is called **lodging**), and the wheat can't be cut. Sometimes, lightning starts fires that can destroy thousands of acres of wheat! And, it only takes **5** minutes for rain or hail to smash a whole wheat field!

Besides all of those problems, wheat can't be harvested if it's rainy and wet. The weather and the moisture content of the wheat have to be "just right."

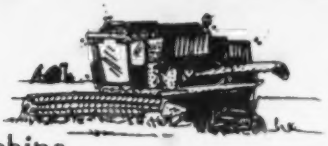
Harvesting :When is it "Just Right?"

How does the farmer know when the wheat is "just right" for harvest? Most farmers simply take a sample of wheat to the local elevator to be tested. There the wheat is checked to see if it's dry enough to harvest.

Some farmers, like our dad, still use the "old fashioned" way to check their wheat. Our dad rubs the wheat head in his hands, he blows away the **chaff**, and then he chews some of the grain. If the kernels crack easily and get soft as they are chewed, then our dad and other farmers know that the wheat is ready to be cut.

Harvest season is the busiest time of the year on our wheat farm! The whole family usually helps. While our cousins are getting the equipment fueled and greased, Jake and I get up extra early in the morning to finish our other farm chores.

Our mom usually fixes meals that can be eaten in the fields. That way the workers don't have to go all the way to the farm house to eat. Everyone works until long after dark.



Thanks to the Combine . . .

Wheat is harvested with a giant machine called a **combine.** As the combine moves over the field, it cuts, separates and cleans the wheat all at the same time!

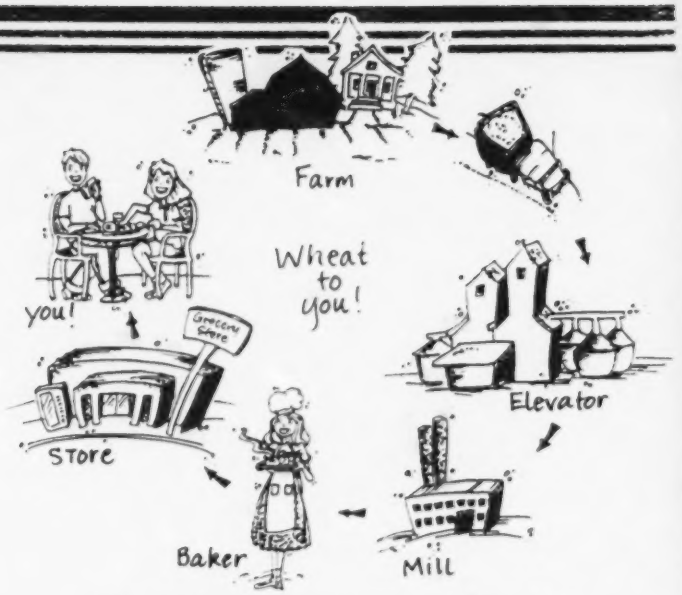
Before the combine was invented, our dad says that his parents had to use two separate machines for harvest -- a **reaper,** or **binder,** to cut the grain, and a **threshing machine** to separate the kernels from the husks and stems. A combine is called that because it "combines" the two jobs of both of the old machines.

Combines sure have made it faster and easier to harvest! In fact, before the combine was invented it would take three days to harvest just one acre of wheat. Now, a farmer can harvest an acre of wheat in just 6 minutes!

Did You Know?

If a farmer spent **10** hours harvesting, he would be able to harvest a wheat field the size of **50** football fields in just one day's work!

The wheat kernels are removed from the wheat stems and then they go into a storage bin in the combine. When the bin is full, the kernels are dumped into a truck that is taken to a storage bin on the farm or to a local grain elevator.



The grain elevator's storage bins look like giant white soup cans. The grain is emptied into a pit until it is raised, or "elevated", into one of the tall bins. In our home town here in Idaho, the big grain elevator is one of the tallest buildings around!

At the elevator, each load of wheat is sampled and graded for quality. The price the farmer gets for the wheat depends on its **grade**. Kind of like how much money Jake and I get for allowance depends on how good our grades are at school. From the elevator the wheat is sent by truck or train to a mill where the wheat is ground to make flour for our food.

People who make flour work in flour mills. They are called **millers.** Old fashioned flour mills had giant stones turned by oxen or horses that would grind the wheat kernels into flour. Modern mills use machines that clean, or **purify**, the wheat. Then, heavy rollers are used to break and grind the grain into pieces. After the wheat has been cleaned, rolled, ground and sifted, the miller adds B-vitamins and Iron into the flour so our wheat foods will be even more nutritious!

It's Magic! . . .

Jake and I think that nothing tastes quite as good as a big slice of fresh bread . . . it's so soft, fluffy and chewy good!

Did you know that flour, used in breads, can be made from other grains like rye, oats and barley? So why do bread makers usually choose to use wheat flour to make their breads? It's because wheat contains a magical protein called **gluten.** Other grains have some gluten, but not nearly as much as wheat.

Jake and I will show you how gluten works, but first you need to know about another important ingredient in bread called **yeast.** Yeast is what makes bread rise and increase in size.

When yeast mixes with warm water and flour to make bread dough, the yeast gets "active" and makes lots of tiny bubbles. These bubbles need to be trapped in the dough so it will rise and become light and fluffy. That's where gluten comes in . . .

Gluten is very stretchy -- kind of like bubble gum. The gluten traps the yeast's air-bubbles and keeps them in the dough. When you see all those little tiny holes in a slice of bread, that's where the gluten bubbles were!

Breads that are made from other grains that don't have as much gluten are heavy. So, when bread makers bake rye, barley and other multi-grain breads, they will still use some wheat flour to keep the breads lighter and softer.

A Thirsty Experiment . . .

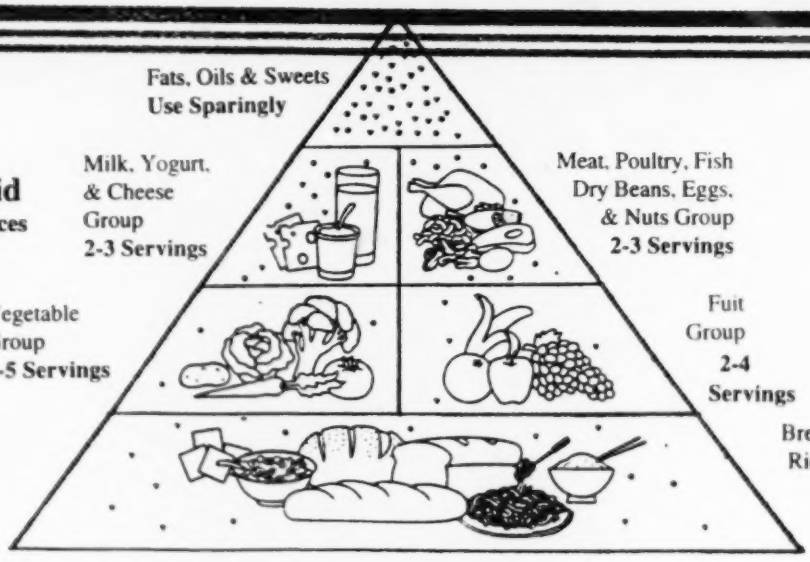
If you want to find out how much gluten there is in different kinds of flour, you can do an experiment that Jake and I do at home.

All you will need is **1 cup** of wheat flour, and **1 cup** of rye or barley flour.

First, mix enough water with the wheat flour to make a smooth dough. Gluten is a very "thirsty" protein that will soak up the water and make the flour turn to dough -- like clay.

Next, mix exactly the same amount of water with the rye flour. You will find that the rye flour stays sticky and wet because the rye flour doesn't have enough of the "thirsty" gluten to soak up all the water!

Food Guide Pyramid
A Guide to Daily Food Choices



Nutritious Energy . . .

Did you know more foods are made with wheat than any other cereal grain? That's right, and lucky for us, because wheat foods help fulfill the U.S. Department of Agriculture's Daily Dietary Guidelines. These guidelines are shown on the **Food Guide Pyramid**. The Food Guide Pyramid is a guide to daily food choices and an easy way to remember how to eat better and feel better every day!

At the base of the pyramid are the foods we should eat most often. Look, they are breads, cereals, pastas and rice -- it looks like some of our favorite foods keep us healthy! In fact, kids like us, should eat at least 9 servings of foods made with wheat each day.

Wheat products are healthy because they provide us with **complex carbohydrates**. Complex carbohydrates are what gives our bodies energy so we can run, play and work hard. They also help us get better grades in school by helping our brains function.

Fiber is another important part of wheat. Fiber helps keep our digestive systems moving on schedule. Wheat also has B-vitamins and Iron that help in digestion, a good appetite and healthy nerves.

Many adults go on diets to lose weight and they stop eating wheat products because they think they are fattening. What they don't realize is that foods like breads and cereals are very low in fat. In fact, athletes eat a lot of wheat products because they know it will give them energy without many calories.

Let's see what other foods we should eat to stay healthy. The next level on the Food Guide Pyramid is made up of the fruit and vegetable groups. We should have 2-4 servings from each of these groups every day.

The milk and meat groups are on the next level. It looks like we should eat 2-3 servings of these foods every day, too!

Finally, at the top of the pyramid are the fats, oils and sweets. These foods are only given a small space on the pyramid. That means we're to eat only a few foods containing fats, oils and sugar each day.

Worldwide Wheat Travels . . .

The wheat grown in Idaho and the rest of the United States travels to other countries so the people there can eat wheat products, too.

Instead of growing up and eating wheat foods like crackers, cereals and breads, some children in other countries grow up eating mostly rice products. So, some American wheat farmers travel to other countries to teach the people there how to cook with and use wheat products in their daily diets. When the people find out that food made with wheat is good for them and tastes good too, they buy wheat from the farmers in the U.S.

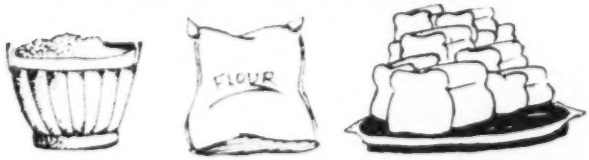
Wheat farmers must sell their wheat to other countries because they raise more wheat than our country alone can eat. In fact, Idaho wheat farmers grow enough wheat to feed millions of boys and girls, just like us, all around the world.

Did You Know?

If you were to fill a train with all the wheat grown in Idaho in one year, the train would have over **33,000** cars. A train that long would be over **700** miles long!

One Bushel of Wheat . . .

Wheat is usually sold by the bushel. One bushel of wheat weighs about 60 pounds. From that one bushel of wheat, flour mills grind about 42 pounds of flour. Then the flour goes to a baker who can make 73 loaves of bread from that one bushel of wheat!



1 bushel = 60 lbs. - 40 lbs. = 73 loaves of bread!

Let's practice our math skills . . . If the baker made 73 loaves of bread from one bushel of wheat, and each loaf of bread has 16 slices, how many slices of bread are there, total?

73 loaves of bread X 16 slices = Total slices?

Did you get **1,168** slices of bread? That many slices of bread would make **584** sandwiches!

Did You Know?

If you ate a sandwich for breakfast, one for lunch and another one at dinner every day, it would take you over **6** months to eat all of the sandwiches that can be made from **one** bushel of wheat! That's **195** days of nothing but sandwiches morning, noon and night! Whew!

Who Gets the Dough? . . .

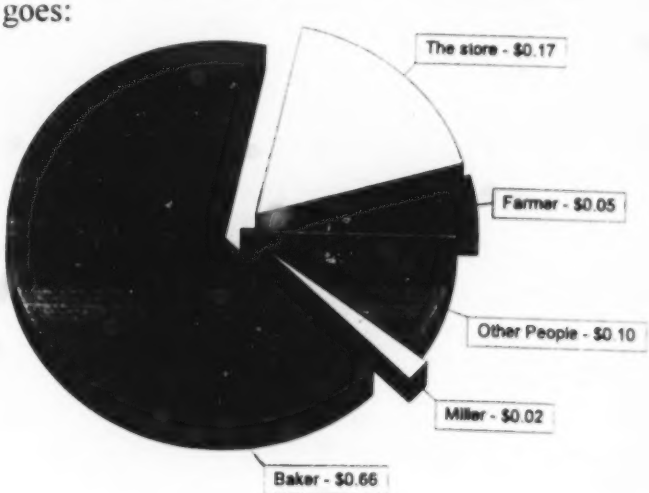
When bread costs more money in the grocery store, some people say that it is the wheat farmer's fault. Even though wheat is the main ingredient in bread, the cost of wheat has very little to do with the cost of bread. Have you ever wondered where all the money goes when your family buys a loaf of bread?

Today, a 1-pound loaf of bread costs about $1.00. Of that $1.00, the farmer only gets about 5 cents. The rest of the money goes to the flour miller, the baker, the grocery store and other people.

Did You Know?

Even though one bushel of wheat can be used to make **53** boxes of cereal, the farmer won't get enough money from that one bushel of wheat to even buy just **1** box of cereal for his family!

Look here and see just where all the money goes:



Wheat - Can You Remember? . . .

Now that you have spent some time learning about Idaho wheat with Jake and me, see how much you remembered about how nutritious wheat can be, and how farmers grow and harvest wheat. On the following pages, Jake and I have given you some of our favorite games and recipes that will test what you have already learned about wheat, and they will help you to learn even more about wheat!

Out of the 44 counties in Idaho, there are about 42 counties that grow wheat. In fact, so much wheat is grown in Idaho that every single person living in Idaho would have to eat 2 loaves of bread every day for an entire year before all the wheat grown in Idaho would be eaten!

Search forwards, backwards, sideways and diagonal to find Idaho's 42, wheat-growing counties. When you find a county, mark it off of the list below until you find them all. Good Luck!

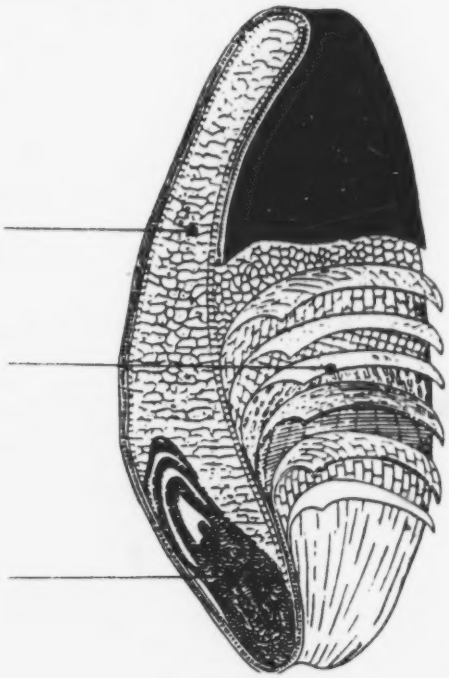
K J M N T H J K L O P L A D A K O L H G T B
A F R A N K L E R Q Z C W D L A T A H O J O
R M A D I S O N U A U W H E A L E W I S F N
I E B O I S E R I S L E M H I M L A H O D N
B R Z D P E K N T E I C B S D I S S E D S E
U T A B O N N E V I L L B Y R S L H J B E V
Z H E A R T R L S H A S O G E M O I E I K I
O Q M F C E W L I I E T N M W I M N F N O L
R A S R S B I I N N C A N Y O N Y G F G O L
C A M A S E S E N F C E E S P I N T E H T E
A A I N O A N L T F R O R R I D B O R A E T
T R M K N R P M L T A E L E A O U N S M N E
E E O L I L J O Y L E L M N S K T E O I A F
T Q W I E A L R O R E Y L O I A T Z N C I B
O Z Y N C K W E A T A R A S N J E P N A Y D
N V H O E E M O R E J D S P L T A E I S D S
P W E T G O O D I N G O N E I D A R K S F G
O L E V A L L E Y I N A I U L O M C N I E B
T C L E A R W A T E R D S V O M E E E A R F
H A W E N E B L A I S C A R I B O U J G H H

ADA	BONNER	CASSIA	GEM	LEMHI	OWYHEE
ADAMS	BONNEVILLE	CLARK	GOODING	LEWIS	PAYETTE
BEAR LAKE	BOUNDARY	CLEARWATER	IDAHO	LINCOLN	POWER
BENEWAH	BUTTE	CUSTER	JEFFERSON	MADISON	TETON
BINGHAM	CAMAS	ELMORE	JEROME	MINIDOKA	TWIN FALLS
BLAINE	CANYON	FRANKLIN	KOOTENAI	NEZ PERCE	VALLEY
BOISE	CARIBOU	FREMONT	LATAH	ONEIDA	WASHINGTON

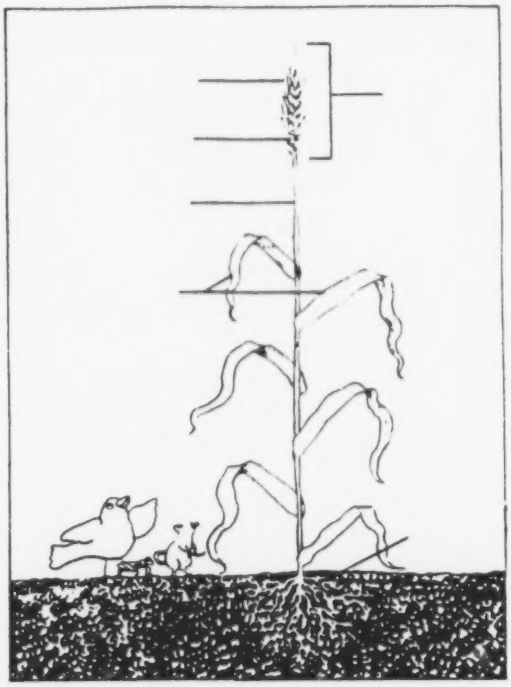
Can you name the two Idaho counties that do not grow wheat?
Here's a hint:

S _ _ _ H _ N _ and B _ _ N _ _ K

Label all the parts of the wheat kernel that you can remember . . .



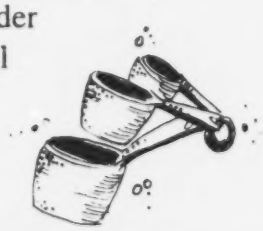
What are the different parts of the wheat plant?



We use flour made from wheat to make all kinds of foods like pretzels, breads, crackers and cereals. Many cultures all over the world have used wheat in their own recipes since **6,700 B.C.** when Swiss Lake dwellers discovered how to cook with wheat. Later in history, Native Americans would grind their own wheat into flour with stone and mortar. Today, there are cultures who still use old methods of cooking to make their wheaty foods. Here is an easy recipe that is used by a family in Idaho to make the flat bread they eat every day. You can try it at home, too!

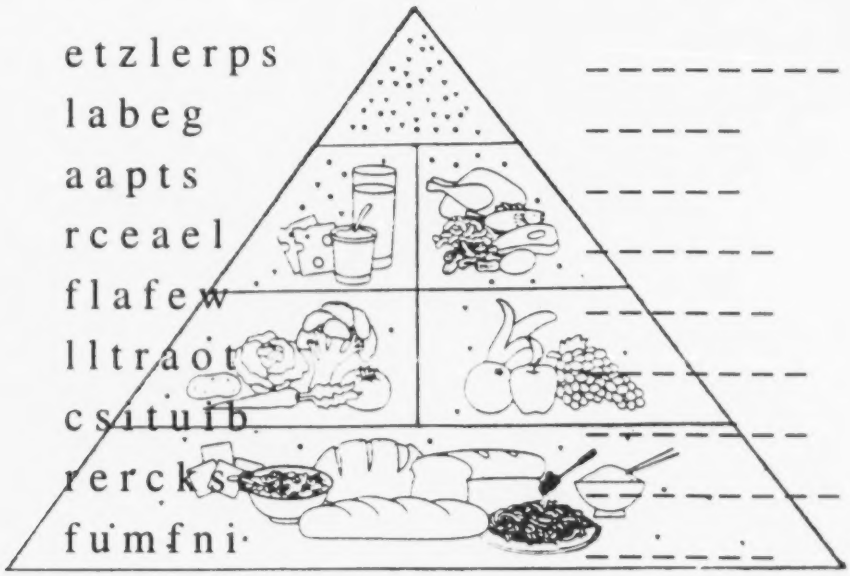
You will need:

2 cups enriched, wheat flour
2 tsp. baking powder
2 tsp. vegetable oil
1/4 tsp. salt



Mix all ingredients in a mixing bowl with **3/4** to **1 cup** of hot water. Knead into a smooth ball. Squeeze off golf-ball size chunks. Roll chunks with a rolling pin until flat. Fry on medium heat in an un-greased frying pan until the bread is dry.

The **Food Guide Pyramid** helps remind us that kids, like us, should eat 9 servings of bread, cereal, rice, crackers and pasta every day to stay healthy. Unscramble the words below to find out about some wheat foods we can eat that will help fulfill our daily, dietary needs . . .



Remember how Jake and I told you that more foods are made from wheat than any other cereal grain? Well, here is a great chance for you to find out just how many foods made from wheat you have in your own cupboards at home.

List as many wheat foods you can find at home in the space below. Then bring your list to school and share your discoveries with your teacher and the other kids!

Now we all know that wheat is used to make some of our favorite foods, but did you know that wheat is used to make many other products many of us use every day? Use the secret code to find out what other interesting things made from wheat . . .

Secret Code

Q	Y	A	H	X	M	W	U	S	J	C	E	I	D	K	V	R	O	F	L	B	T	P	G	Z	N
	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26

3 8 22 18 14 8 12 20

19 13 20 6

13 26 9 8 20 5 22 13 16 26

9 13 24 26 23 13 9 22 9

19 18 18 14 22 4 13 11 15 12 26 12 17

23 20 3 9 22 13 11 9

20 3 8 26 14 17 2 9 18 9 23

9 4 18 18 22 13 26 24

22 5 17 24 12 22 9

23 5 23 12 17

11 18 9 6 12 22 13 11 9

You can use wheat (wheat flour) to make your own creations, too! Just follow the directions below and you can make all kinds of sculptures, ornaments, necklace charms, or whatever you want to create!

You will need
3 cups enriched, pre-sifted flour
3/4 cup salt

In a large mixing bowl, mix the salt and flour. Then stir in **1-1/4** to **1-1/3 cups** of water. If the dough is too sticky add more flour. Knead the dough for 10 minutes and cover the dough with plastic-wrap. Jake and I like to put our dough in the refridgerator for about an hour before we begin making our doughy art -- it helps dissolve the salt crystals.

After you have made some of your own dough art, bake them on a cookie-sheet for 30 minutes at 325°. If it is warm enough outside you can let your art bake in the sun for a few hours or until your art is hard.

Here are some simple directions for making Jake's and my favorite, wheaty friend. Have fun!

Make the circle shapes with the dough. Use a little bit of water to stick the pieces together.
Add the eyes and the nose. You can draw in the smile with a toothpick.
Add the ears next!
Make the bear's body and paws. Bend half of a paper-clip to make the hook at the top.
Now you can hang your new friend on the wall or on a ribbon around your neck!

Secret Code

auto fuel	plastics
till	laundry scale
insulation	shooting 9
sign posts	targets
food thickener	cosmetics

eizlerps	zeelzels
labeg	baqel
aapts	pasta
rccael	cereal
flafew	waffle
litraoti	toxtiile
csituib	biscuit
rerckscа	cracker
fumfni	muffin

Answers . . .

References

Wheat For You. Idaho Wheat Commission

The Food Guide Pyramid. United States Department of Agriculture

Idaho Wheat Commission: Bread in a Bag Program

Story of Wheat. North Dakota Wheat Commission

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Owyhee Plaza, Suite 310
Boise, ID 83702
(208) 334-2353

Costs associated with this publication are available from the Idaho Wheat Commission in accordance with Section 60-202, Idaho Code. HB366:Oct/95/14538/20,000/301

Wheat for Kids

Teacher's Guide

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TO THE EDUCATIONAL RESOURCES INFORMATION CENTER (ERIC)

Wheat for Kids

Teacher's Guide

The Wheat for Kids Teacher's Guide is designed to present more information to the teachers. This will help re-emphasize the materials the students are learning in the Wheat for Kids pamphlet and in the classroom.

Included inside, is the master copy for exercises and activites focused on math, art, and creative thinking. All are focused on learning about wheat.

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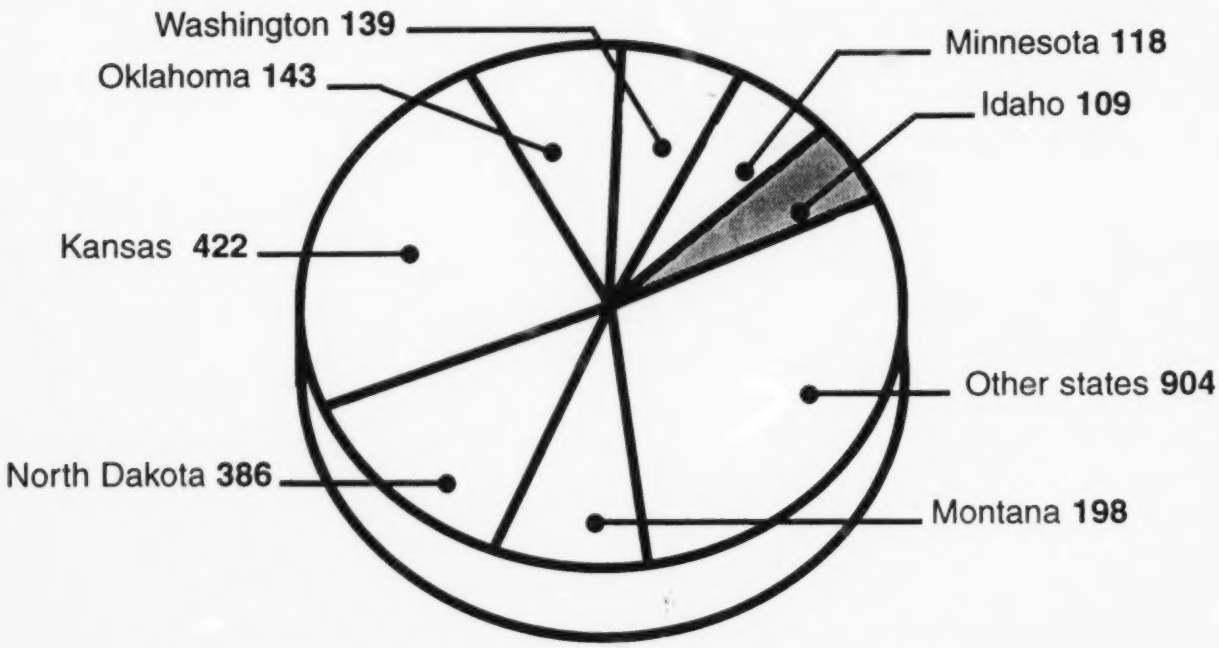
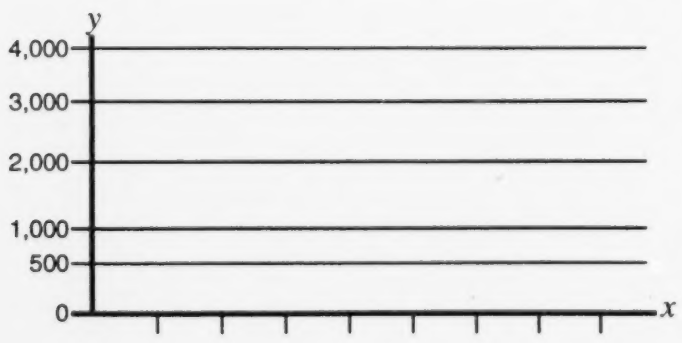
Special Thanks to
Dr. George Canny, Idaho Educator

Critical Thinking



The numbers you see on this worksheet actually mean millions. For example, 386 bushels would really be 386 millon bushels. We do this because it would take up too much space writing out 386 million. The number 386 million would look like this written out: 386,000,000

Draw a bar graph showing the information given to you in the columns on your right.



Nation	Wheat
China	3,858
U.S.	2,375
India	2,094
Russia	1,415
France	1,121
Canada	995
Ukraine	625
Australia	606

Word Problems . . .

Complete the story problems below

1. In 1934, a wheat farm yielded an average of 24 bushels of wheat per acre. The average price of a bushel of wheat was .95¢. How much would a farmer make per acre?

2. Bakers use wheat to make bread. There are 16 slices of bread in one loaf of bread. If one bushel of wheat will make 1,168 slices of bread, how many loaves of bread can the baker make using one bushel of wheat?

3. Carlos Garcia has three combines harvesting wheat. The first combine cuts a field of wheat that is 1 mile long and 3 miles wide. The second combine cuts a field of wheat that is 3 miles long and 4 miles wide. Altogehter, how many square miles of wheat did these two combines cut?

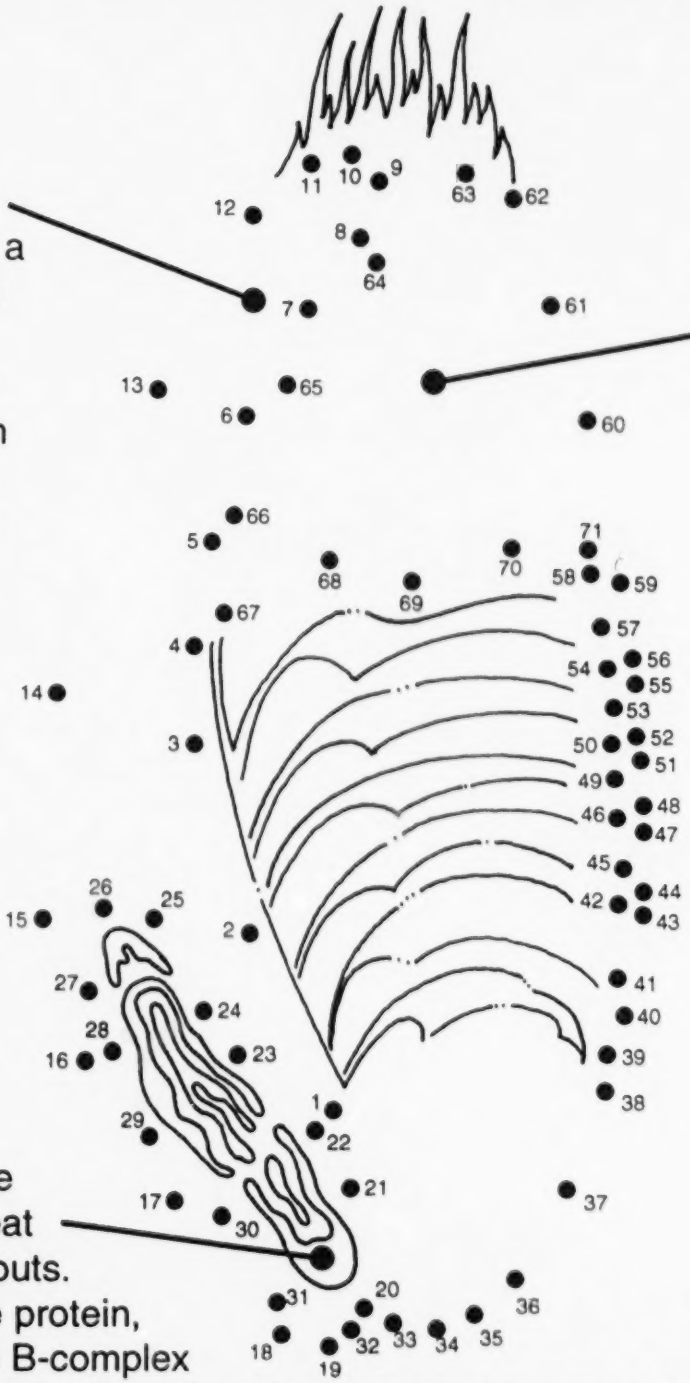
4. Molly Sawyer planted 115 acres of wheat. Her average yield was 63 bushels per acre. How many bushels does Molley have?

   If Molly sold her wheat for $3.33 per bushel, how much money would she have?

One Kool Kernel

Connect the dots to see and understand why wheat is the basis for the Food Guide Pyramid.

ENDOSPERM: This is the part a kernel of wheat that is ground into white flour. The endosperm contains most of the complex carbohydrates and vitamins. The endosperm is 83% of the weight of the kernel.



BRAN: The bran is the part of the wheat kernel that is made into whole wheat flour. It contains protein, vitamins, minerals, and dietary fiber. The germ is 14.5% of the weight of the kernel.

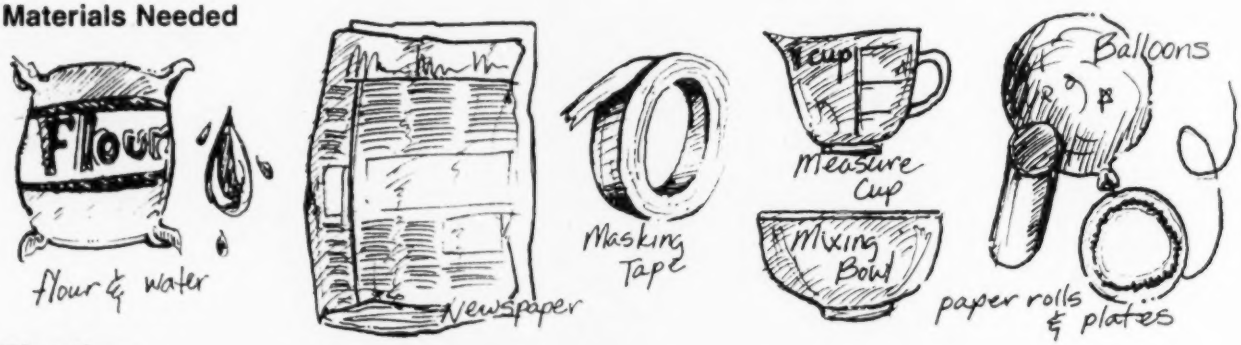
GERM: The germ is the part of the wheat kernel that sprouts. It has very little protein, but it has more B-complex vitamins. The germ is 2.5% of the weight of the kernel.

A Wheat Sculpture

Papier Mache

You can make an art sculpture with the help of wheat. It's called a papier mache sculpture. You can make just about anything you want - a dog, spaceship or hammer.
Papier mache is easy to use and its fun, but to get the best results you should follow these directions.

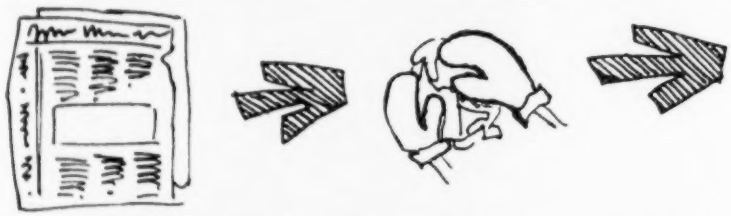
Materials Needed



Directions

Before you start, here are some things to do . Wear old clothes. Put newspapers down to keep the papier mache from getting all over your desk. Have the waste paper basket or garbage can close by so you can put the extra papier mache into it without dripping paste all over the floor. Finally, do not put any paste or papier mache in the sink or toilet because it will plug up the drain. Now you are prepared to start.

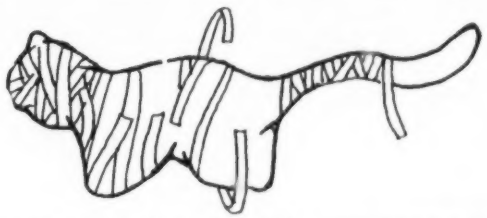
1. Crumple newspaper into the basic shape you want. Use masking tape to hold the newspaper together in the shape you make. Besides newspaper, think about how you might use paper plates, small boxes, tubes, and blown up balloons in your sculpture.



2. Next, in a big bowl, mix together 2 cups water and 1 cup wheat flour to make your paste. You can make a bowl by cutting off the top of a one gallon plastic milk jug.

3. Now, cut or tear newspaper into 1" strips. Dip a strip of newspaper into the flour paste. Pull it through your fingers to squeeze off any extra paste.

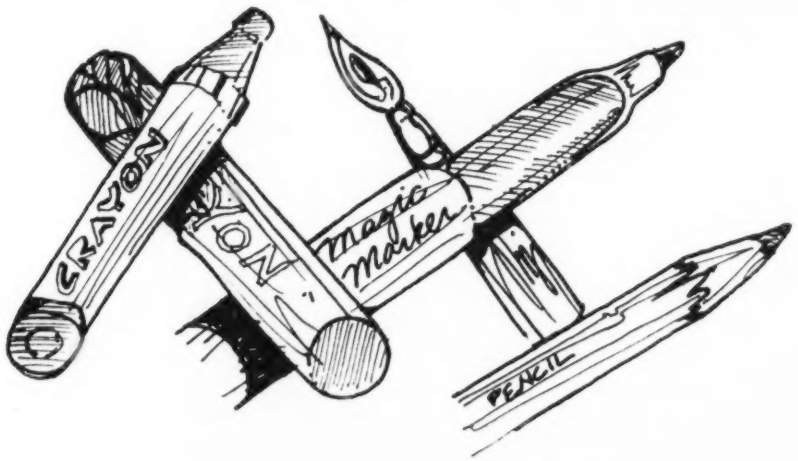
4. Cover the sculpture you have built using the 1" strips of paste covered newspaper. Smooth each strip down as you go so that there are no wrinkles. Keep putting strips of pasted newspaper on your sculpture until all the sculpture is covered.



5. Put your sculpture where it can dry over night and people won't step on it.

6. Once your sculpture is dry, add a second layer of pasted newspaper, smoothing it as you go. Then, let the sculpture dry again. Repeat this process two more times.

7. Now the fun part begins! Use paints, crayons, markers, and construction paper to decorate your sculpture. Be as creative as you can and remember to have fun.



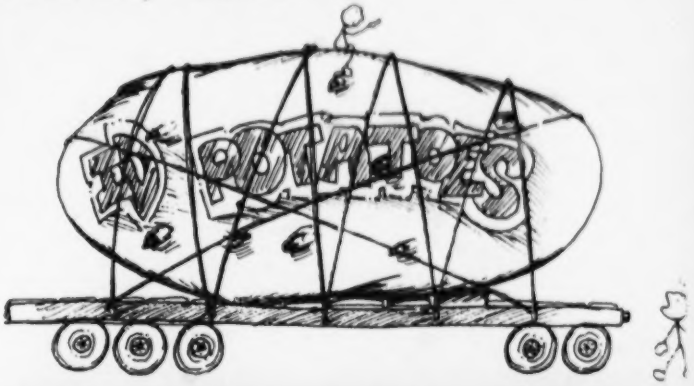
Art Fun!

Draw Kelly the Kernel and see if you can make up your own dot to dot using your imagination and creativity.

Did You Know?

In the United States, Idaho is

#1 for growing POTATOES.



#1 for growing TROUT.

#4 in the making of American Cheese.

and #5 in the growing of Spring Wheat.